CORRALILLO
CHARDONNAY

VINTAGE: 2018
D.O.: Valle de San Antonio

TECHNICAL INFORMATION

Alcohol: 13.5%
Total Acidity: 5.34 g/l
Residual Sugar: 3.33 g/l
pH: 3.20
Produced cases: 2.500

CORRALILLO

Matetic VINEYARDS

ORGANIC CERTIFICATION

USA: Made with organic grapes
EUROPE/CHILE: Organic wine

HARVEST

The 2018 harvest was very cool, with a cloudy, cool summer. Harvest began the first week of March and lasted through the beginning of April, with excellent fruit quality with a great expression of flavors, aromas, and acidity. The Corralillo Chardonnay harvest took place the last week of March.

VINEYARD

The grapes for Corralillo Chardonnay come from the northern slope (with greater sun exposure) of the Rosario Valley, which has a coastal climate, making it ideal for this variety as it aids in a slow ripening that creates fresh acidity and good concentration of aromas and flavors. The soils of the vineyard have a granitic-sandy texture with slopes that have more clay and granite in varying amounts as it deepens. Each clonal selection (95, 76, and 130) expresses different characteristics thanks to the different sun exposures on the fruit, with more tropical notes from the bunches more exposed to the sun and mineral notes and excellent acidity on those that are more protected within the canopy. The natural yields are about 1.5 kg per plant.

VINIFICATION

Harvest was performed by hand, and the grapes then moved to a cold chamber to minimize the oxidation of the aromas and flavors. Next there was a selection of bunches and the press was loaded with whole clusters. The pressing was done with low pressure and few rotations for a gentle, traditional pressing. 70% of the must fermented in French oak barrels, and the remaining 30% fermented in stainless steel. Periodic stirrings occurred with movement of the fine lees. A small portion of malolactic fermentation (10%) added creaminess, balance, and depth to the palate.

The wine aged for 10 months on its lees, with 70% in French oak barrels and the remaining 30% in stainless steel tanks.

TASTING NOTES

Pale yellow in color, this Chardonnay has notes of citrus and tropical fruits, white flowers, and a hint of minerality. On the palate the wine is smooth and balanced with precise acidity that delivers a long, complex, and fresh finish. The long finish is a classic expression of Chardonnay, showing the coastal climate of our vineyards.

FOOD PAIRING

Perfect to accompany fish, white meats, paella, shellfish, Asian cuisine, and pastas. Serve at 12°C.